



Fried or steamed Dumplings



Peking Duck



Mu Shu Chicken



Shrimp w/ Mixed Vegetables



Beef w/ Snow Peas



Honey Garlic Chicken



Singapore Noodles



BBQ Ribs



Fried Rice



General Tso's Chicken

CHEF'S SPECIALTIES

Peking Duck (For Two).....41.00

Prepared by our chefs from China's capital - Long Island Duck's fried to perfection and carved right in your presence. The crispy skin and meat is served with pancakes, scallion, and cucumbers as an appetizer. The duck is then boned and the meat stir fried with a mixture of vegetables as an entree. Watch another specialty, chef prepares noodles by hand right in front of you. The noodles may be made into a Lo Mein with your entree. The bones will be made into a delectable soup with hot oil containing an exciting culinary experience.

General Tso's Chicken.....14.00

Tender spring chicken lightly battered and fried. Exuberant stir fried with a tangy but mildly spicy sauce. Served on a bed of broccoli.

Sizzling Canton Steak.....17.00

Aged New York strip steak (16oz) grilled to your desire and served on a bed of sizzling stir fried vegetables topped by a succulent sauce.

Sichuan Lobster.....Market Price

Native Bahamian lobster tails shellf and succulently sautéed in garlic. Stir fried into a delectably Sichuan sauce with bamboo shoots, water chestnuts and scallions.

Steamed or Fried Nassau Grouper.....Market Price

Native Bahamian grouper steamed with ginger and scallions or battered and fried then topped off with a sweet and sour sauce.

Phoenix Prawns with Walnuts.....19.00

Bamboo prawns lightly fried and then stirred into a silky sweet white sauce. Topped with honey glazed walnuts on a bed of broccoli.

Sizzling Scallops and Steak.....19.00

Large sea scallops and tender flank steak sautéed with baby corn, bamboo shoots, snow peas and vegetables, served on a sizzling platter.

Four Seasons.....17.00

Shrimp, beef, roast pork and chicken deliciously prepared with black mushrooms, bamboo shoots, water chestnuts, baby corn and vegetables in our chef's special sauce. Try the spicy Sichuan style if you are daring!

Dragon and Phoenix.....20.00

Bahamian lobster tail sautéed to perfection with mixed vegetables. It is then garnished by a generous portion of General Tso's chicken. Delightful!

Sizzling Seafood Wor-Ba.....20.00

Lobster meat, shrimp, large sea scallops and fish fillet sautéed with vegetables served on a sizzling hot plate.

Sizzling Subgum Wor-Ba.....17.00

Shrimp, beef and roast pork stir fried with vegetables in a brown succulent sauce, served on a sizzling hot plate.

Mongolian Pork or Beef.....16.00

Fresh pork tenderloin or flank steak julienned into strips, then sautéed with mushrooms, scallion and bamboo shoot strips in ginger garlic sauce. To be served in a bed of freshly hand made noodles.

Bahamian Conch A La Black Bean.....17.00

Thinly sliced native Bahamian conch sautéed in a delectable black bean sauce with fine selection of mixed Chinese vegetables.

Sichuan Combination.....18.00

Combination of shrimp, chicken and roast pork sautéed in a spicy Sichuan sauce on a bed of hand made noodles. Garnished with scallions and spears of broccoli.

Happy Family.....20.00

Steak, shrimp, chicken, scallops and roast pork stir fried with mushrooms, snow peas and assorted vegetables in a wonderful house special sauce.

Satay Combination.....19.00

Combination of shrimp, chicken, and beef in special satay sauce with broccoli, snow peas and carrots.

Sweet & Sour Combination.....16.00

Combination of jumbo shrimp, chicken and pork, fried to perfection before smothered in a succulent sweet & sour sauce.

Mandarin Court Chinese Restaurant



Friday, Monday, Tuesday

11:30am until 11:00pm

Wednesday, Thursday

11:30am until 10:00pm

Saturday, Sunday

12:00(Noon) until 10:00pm

Virginia and Marlborough Street

P.O. Box N-4149

Nassau, Bahamas

Tel: 242-356-3881

242-356-3882

Fax: 242-326-0284

Appetizers

A1.	Polynesian Pu-Pu Platter (for 2 or more).....	7.50 Per Person
A2.	Spring Rolls (2)	4.80
A3.	Pan Fried Dumplings	6.25
A4.	Satay Beef (4)	6.75
A5.	Fried Prawns (3)	6.75
A6.	Fried Wontons (6)	3.95
A7.	Fried Chicken Wings	5.75
A8.	Crispy Shrimp Toast	5.75
A9.	Sio Mai (Dim Sum)	5.75
A10.	Cha Sio Bao (3)	3.95
A11.	Lumpian Shanghai	6.95
A12.	Roast Pork Tenderloin	8.25
A13.	Crab Rangoon (6)	6.75
A14.	Shrimp & Chicken Rolls	4.95
A15.	Fried Shrimp Balls (4)	6.75
A16.	Barbecued Ribs	8.50

Soups

A17.	Velvet Corn Soup with Lobster Meat.....	10.50
A18.	Special Wonton Soup (for 2)	8.50
A19.	Tofu Vegetable Soup (for 2)	7.95
A20.	Hot and Sour Soup (Chicken/Roast Pork)	3.50
A21.	Wonton Soup with Chicken or Pork.....	3.00
A22.	Chicken Egg Drop Soup.....	2.50
A23.	Seafood Soup (for 2).....	10.50
A24.	Subgum Wonton Soup with Noodles	10.50
A25.	Chicken Mami	5.95

ENTREES

Served with Fried Rice or White Rice

Seafood

E1.	✓ Sichuan Shrimp	17.00
E2.	Sweet and Sour Shrimp	15.00
E3.	Butterfly Shrimp	15.00
E4.	Shrimp with Lobster Sauce	15.00
E5.	✓ Kung Bao Shrimp or Scallops	15.00
E6.	Cashew Shrimp	16.00
E7.	✓ Shrimp in Garlic Sauce	17.00
E8.	Shrimp with Vegetables	15.00
E9.	✓ Salt & Pepper Shrimp	17.00
E10.	Shrimp with Broccoli	15.00
E11.	Lobster Cantonese Style	Seasonal

✓ Hot & Spicy

Can be made to your preference

Beef and Pork

E12.	Pepper Steak with Onions	12.00
E13.	Beef and Mixed Vegetables	12.00
E14.	Sweet and Sour Pork.....	12.00
E15.	Beef or Pork with Broccoli	13.00
E16.	Beef or Pork with Snow Peas	14.00
E17.	Mu Shu Beef or Pork	13.00
E18.	✓ Kung Bao Beef or Pork	14.00
E19.	✓ Orange Beef.....	14.00
E20.	✓ Curry Beef	14.00
E21.	✓ Hunan Beef	14.00

Poultry

E22.	✓ Lemon or Orange Chicken	14.50
E23.	Sweet and Sour Chicken	12.00
E24.	Sesame Chicken.....	14.50
E25.	Chicken and Vegetables	12.00
E26.	Honey Garlic Chicken	12.00
E27.	✓ Kung Bao Chicken	14.00
E28.	Cashew Chicken	15.00
E29.	✓ Hunan Chicken	14.00
E30.	Mu Shu Chicken	13.00
E31.	✓ Orange Duck	15.00
E32.	Chicken with Broccoli	13.00
E33.	Ginger Duck	15.00

Fried Rice and Noodles

E34.	Roast Pork or Chicken Fried Rice	8.25
E35.	Shrimp Fried Rice	8.50
E36.	Vegetables Fried Rice	8.25
E37.	House Special Fried Rice	9.50
E38.	Jumbo Shrimp Fried Rice	12.00
E39.	Lobster Fried Rice	14.00
E40.	Mandarin Fried Rice	10.50
E41.	Beef Fried Rice	8.25
E42.	✓ Curry House Fried Rice	10.50
E43.	Chicken or Roast Pork Lo Mein.....	11.00
E44.	Seafood Lo Mein.....	16.00
E45.	Singapore Rice Noodle.....	12.00
E46.	Chicken or Roast Pork Double Yellow (pan fried egg noodles).....	14.00
E47.	House Lo Mein	15.00
E48.	Lobster Lo Mein	16.00
E49.	Seafood Double Yellow	18.00
E50.	Sotanghon Guisado	15.00

✓ Hot & Spicy

Can be made to your preference

Vegetarian

ES1.	Sauteed Mixed Vegetables	11.00
ES2.	Braised Tofu with Vegetables	12.00
ES3.	Hunan Tofu	12.00
ES4.	Broccoli in Garlic Sauce	11.00
ES5.	Mu Shu Vegetables	12.00
ES6.	Egg Plant in Garlic Sauce	11.00
ES7.	Egg Plant in Black Bean Sauce	11.00
ES8.	Vegetable Lo Mein	11.00
ES9.	String Bean Sichuan	11.00
E60.	Vegetable Egg Foo Yung	11.00

LUNCHEON SPECIALS

Served with Fried Rice or White Rice

L1	✓ Peking Duck.....	11.00
	4 Chinese rice pancakes wrapped with crispy Peking duck, scallion and cucumber in a special sauce as your appetizer. Your entree will consist of pillowed lean duck meat sauteed with vegetables layered over a bed of fried rice or hand made noodles. This will royally satisfy your midday craving.	
L2	✓ General Tsao's Chicken.....	8.25
L3	✓ Mongolian Pork or Beef	8.25
L4	Four Seasons	8.75
L5	Jumbo Shrimp in Garlic Sauce	9.50
L6	Sweet and Sour Chicken or Pork.....	7.25
L7	Shrimp with Mixed Vegetables	8.75
L8	Pepper Steak with Onions	7.25
L9	Cashew Chicken.....	7.50
L10	Honey Garlic Chicken	7.25
L11	Shrimp with Lobster Sauce	9.50
L12	✓ Hunan Chicken or Beef	7.50
L13	✓ Kung Bao Chicken or Beef.....	7.50
L14	Beef, Pork or Chicken with Broccoli	7.25
L15	Satay Chicken or Beef.....	8.50
L16	Kingdom Ribs or Chicken	7.50
L17	Fried Chicken Wings	7.25

✓ Hot & Spicy

Can be made to your preference

Hi, Harley.
A menu for
Bahamas.

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TROPICAL DRINKS	
SAILING IN EAST VILLA	\$6.50
Bacardi 151° Rum, Vodka, Amaretto, Orange & Lemon Juice	
BAHAMIAN PARADISE	\$6.50
Angie's Gold Tequila, Blue Curacao with Sweet & Sour Mix	
TROUBLE WATER	\$4.95
Gin, Gold Rum, Coconut Rum, Apricot Brandy, Tequila, Blue Curacao and Pineapple Juice	
BROWN SUGAR GIRL	\$6.25
Myers Rum, Dark Creme de Cocoa, Cranberry Juice & Orange Juice	
GOOMBAY SMASH	\$5.75
Bacardi Gold Rum, Coconut Rum, Lime & Pineapple Juice	
NASSAU SUNSET	\$5.75
Vodka, Contessa, Orange Juice, Top with Grenadine	
MELON GIRL	\$6.50
Bacardi Light Rum, Melon Liqueur, Triple Sec, Orange & Pineapple Juice	
BLUE LAGOON	\$5.75
Vodka, Blue Curacao, Pineapple Juice	
MAMA JANMER	\$6.50
Dark Rum, Apricot Brandy, Triple Sec, Orange & Lemon Juice	
MAI TAI	\$6.50
Dark Rum, Grand Marnier, Orange and Pineapple Juice	
LOLLIPOP	\$6.50
Vodka, Creme de Banana, Amaretto, Pineapple & Cranberry Juice	
SINGAPORE SLING	\$6.75
Gin, Cherry Brandy, Lemon Juice	
FROZEN STRAWBERRY DAIQUIRI	\$6.95
VIRGIN	\$4.95
FROZEN BANANA DAIQUIRI	\$6.95
VIRGIN	\$4.95
FROZEN PINA COLADA	\$6.95
VIRGIN	\$4.95
AFTER DINNER COFFEE	
CADIZO COFFEE	\$5.75
Dark Myers Rum, No Matter, Coffee	
BAHAMIAN COFFEE	\$5.25
Nassau Royale, Coffee	
IRISH COFFEE	\$5.75
Irish Whiskey, Irish Mist, Coffee	
SPANISH COFFEE	\$5.75
Brandy, Kahlua, Coffee	
MEXICAN COFFEE	\$5.75
Kahlua, Tequila, Coffee	
BRAZILIAN COFFEE	\$5.75
Rum, Brandy, Coffee	
JAMAICAN COFFEE	\$5.75
Rum, Creme de Cocoa, Coffee	
SICILIAN COFFEE	\$5.75
Southern Comfort, Amaretto, Coffee	
XIOS COFFEE	\$6.75
Kahlua, Brandy, Grand Marnier, Coffee	

FOR A SELECTION OF FINE WINES
PLEASE SEE OUR WINE LIST

MONDAY TO FRIDAY
Lunch: 12:00 noon - 3:00 p.m.
Dinner: 6:00 p.m. - 12 MIDNIGHT

SATURDAYS:
Lunch Closed
Dinner: 6:00 p.m. - 12 MIDNIGHT

SUNDAYS:
Lunch 12:30 - 3:00 p.m.
Dinner: 6:00 p.m. - 10:00 p.m.

BE THERE!



東苑

EAST VILLA
RESTAURANT

East Bay Street (3/4 Miles East of Paradise Is.)
Nassau, Bahamas
Telephone: (242) 393-3385 / 393-3377

Full Bar Service
Take-Out Service Available

MONDAY TO FRIDAY
Lunch: 12:00 noon - 3:00 p.m.
Dinner: 6:00 p.m. - 11:00 p.m.

SATURDAYS:
Lunch Closed
Dinner: 6:00 p.m. - 11:00 p.m.

SUNDAYS:
Lunch 12:30 p.m. - 3:00 p.m.
Dinner: 6:00 p.m. - 10:00 p.m.

NASSAU, BAHAMAS

CONTINENTAL SPECIALTIES

BROILED NEW YORK STRIP STEAK, 13 oz.	\$26.95
Specially Selected and Carefully Aged to Assure its Tenderness, then Broiled to Perfection.	
BROILED FILET MIGNON	\$25.95
Most Tender of All.	
BROILED SACK OF LAMB	\$23.95
SEAFOOD PLATTER	\$26.95
Shrimp, Fish, Conch, and Scallop dipped in a light batter then fried to a Golden Brown, served with Tartar Sauce.	
BROILED OR FRIED HALF SPRING CHICKEN	\$15.50
BONELESS CHICKEN BREAST	\$17.50
Broiled or Cajun Blackened.	

SURF & TURF
THE BEST FROM LAND & SEA - IT'S A WINNER!
\$32.50

GRILLED TUNA STEAK	\$20.95
With Cilantro Sauce.	
BROILED FRESH GROUPER FILLET	\$21.95
SHRIMP SCAMPI	\$22.95
Jumbo Shrimp Sautéed in a Rich Lemon and Garlic Butter Sauce.	
SHRIMP PARMIGIANA	\$22.95
BROILED FRESH BAHAMIAN LOBSTER TAIL	\$23.95
Lemon Butter.	
CHICKEN FRANCISE	\$17.50
Chicken Breast in Taragon and Parmesan Egg Batter, Sautéed and Served in Lemon Sauce.	
CRACKED CONCH BAHAMIAN STYLE	\$16.50
CHICKEN CUTLET	\$21.95
CHICKEN PARMIGIANA	\$17.50
Served with Marinara Sauce.	

All Above Continental Favorites Are Accompanied by Your Choice of Baked Potato, French Fries or Pasta, Tossed Salad, Rolls and Butter.

APPETIZERS

EAST VILLA TIGRITS PLATTER	\$13.50
Shrimp, Tempura, B.B.Q. Ribs, Egg Rolls, Chicken Wings. (Minimum for Two Persons)	
VEGETABLE SPRING ROLL (7)	\$4.00
VEGETABLE TEMPURA	\$8.95
EGG ROLL (1)	\$2.50
SLICED ROAST PORK TENDERLOIN	\$8.50
SHRIMP TEMPURA	\$16.50
BARBEQUE SHRIMP	\$4.95
FRIED CHICKEN WINGS	\$5.95
HOT & SPICY CHICKEN WINGS (House Specialty)	\$6.95
PAN FRIED DUMPLINGS (5)	\$6.95
CONCH FRITTERS	\$6.95
JUMBO SHRIMP COCKTAIL	\$14.95
ISLAND FRESH CONCH SALAD	\$6.95
LOBSTER SALAD (In Season as Available)	\$16.95

SOUPS

SEAFOOD TORTU SOUP (Minimum for 2 Persons)	\$9.95
EGG DROP SOUP	\$2.95
ROAST PORK WONTON SOUP	\$3.50
HOUSE SPECIAL WONTON SOUP	\$4.95
CHICKEN/PORK YAKAMEN SOUP	\$3.95
HOT & SOUR SOUP	\$4.25

ORIENTAL ENTREES

1. EAST VILLA SPECIAL	\$24.95
Chunks of Boneless Chicken, Shrimp, Pork, Scallops, Lobster and Mixed Vegetables Sautéed in Our Special House Sauce.	
2. STEAK ORIENTAL	\$24.95
Sliced Broiled Sirloin Steak Served on a Bed of Chinese Vegetables.	
3. BEEF OR CHICKEN WITH BROCCOLI	\$15.50
Thick Slices of Beef or Chicken Sautéed with Broccoli in Oyster Sauce.	
4. CANTON LOBSTER (Out of Shell)	\$24.95
Fresh Bohemian Lobster Meat Cut in Large Chunks and Cooked in Our Special Cantonese Sauce.	
5. STEAK KEW	\$18.50
Cubed Prime Filet Served with Baby Corn, Snow Peas, Water Chestnuts, and Mixed Vegetables.	
6. SHRIMP WITH BLACK BEAN SAUCE	\$20.95
Large Tender Shrimp Sautéed with Finely Chopped Red Pepper and Green Pepper in a Special Black Bean Sauce from the Orient.	
7. LEMON CHICKEN	\$15.50
Deep Fried and Breaded Breast of Chicken Served with a Special Lemon Sauce.	
8. HUNG SHEW WUNLIT CHICKEN	\$16.50
Breaded Strips of Chicken, Mixed Chinese Vegetables, and Honey Glazed Walnuts with Chef's Sauce.	
9. PORK CHOPS, MANDARIN STYLE	\$17.50
Boneless Tender Pork Chops, Crispy Fried and Tossed in Sweet Mandarin Sauce.	
10. GROUPER FILET WITH LEMON SAUCE	\$20.50
Fresh Native Grouper Filet Dipped in a Delicate Batter and a Special Lemon Sauce.	
*11. CECIO CHICKEN, Szechuan Style	\$15.50
Chunks of Chicken Sautéed with Bamboo Shoots and Red Pepper in a Hot Pepper Sauce with Cashew Nuts.	
*12. HUNAN BEEF OF PORK	\$16.50
Thick Sliced Beef or Pork and Baby Corn Quickly Sautéed with a Hot Hunan Chili Sauce.	
*13. SZECHUAN SHRIMP	\$20.95
Large Jumbo Shrimp with Finely Chopped Scallops, Ginger and Red Pepper Sautéed in Rice Wine Sauce.	
*14. SZECHUAN LOBSTER	\$24.95
Large Chunks of Lobster Cooked in a Red Hot Rice Wine Sauce with Red Pepper, Ginger and Scallops.	
15. CURRY CHICKEN	\$15.50
16. IMPERIAL SEAFOOD NEST	\$26.95
Fresh Shrimp, Conch, Fish, Lobster and Scallops Sautéed with Vegetables in a Crispy Potato Nest.	
17. SHRIMP WITH LOBSTER SAUCE	\$20.95
18. ORANGE CHICKEN	\$16.95
Deep Fried Boneless Chicken Cutlet with Orange Spiced Sauce.	
19. ORANGE BEEF	\$19.50
Steak Filet Mignon, Lightly Breaded, Fried & Tossed in our Special Orange Spiced Sauce.	
*20. EGGPLANT WITH SPICY GARLIC SAUCE	\$14.95
Steamed Pork, Red Pepper, Green Pepper, Scallops and Eggplant Blended with Spicy Garlic Sauce.	
21. MILD SHOO POK CHICKEN OR BEEF	\$16.50
Your Choice of Shredded Meat Combined with Fresh Cabbage, Bamboo Shoots, Mushrooms, Wood Ear, Eggs and Scallops. Wrapped with Homemade Pancakes (4).	
22. PINEAPPLE DUCK	\$19.50
Roasted Boneless Duckling topped with Chef's Special Pineapple Sauce.	
23. CONCH WITH BLACK BEAN SAUCE	\$18.50
Fresh Bohemian Conch Quickly Sautéed with Sweet Pepper and Onion with Chinese Special Black Bean Sauce.	
*24. SCALLOPS WITH GARLIC SAUCE	\$20.95
Carefully Selected Tender Scallops Sautéed with Sweet Peppers, Water Chestnuts and Wood Ear in our Spicy Garlic Sauce.	
25. STEAM GROUPER FILET	\$20.50
Steamed Fresh Bohemian Filet of Grouper, Chinese Style with Ginger and Scallops.	
*26. TWICE COOKED PORK	\$15.50
Fresh Sliced Loaf of Pork, Sautéed with Heart of Cabbage, Dry Bean Caud in Szechuan Hot Bean Sauce.	

* Hot & Spicy Szechuan and Mandarin Specialties can be ordered as your taste upon your request.
* All Dishes are Hot.
* Banquet Portions Available for your Private Parties.

SIDE ORDER VEGETABLES

SAUTÉED STRING BEANS	\$7.95
BROCCOLI WITH GARLIC SAUCE	\$8.95
SAUTÉED ZUCCHINI	\$7.95
SAUTÉED OBAK CHOW	\$8.95
SAUTÉED WATERCRESS	\$9.95
BUDDHAS DELIGHT	\$9.95
Sautéed Mixed Chinese Vegetables and Baby Corn, Broccoli and Zucchini.	
MUSHROOM TIEO	\$10.25
Chinese Black Mushrooms, Straw Mushrooms, Regular Mushrooms Combined with Snow Pea Pods.	

ALL TIME FAVOURITES

PEPPER STEAK WITH ONION	\$13.50
SWEET AND SOUR SHRIMP	\$17.50
SWEET AND SOUR PORK OR CHICKEN	\$9.95
SHRIMP CHOW MEIN	\$17.95
CHICKEN CHOW MEIN	\$18.95
PORK OR SHRIMP EGG FOO YUNG	\$9.95
PORK OR CHICKEN LO MEIN	\$10.95
SHRIMP LO MEIN	\$17.50
SINGAPORE NOODLE	\$13.95
CANTONESE SHRIMP CHOW MEIN	\$18.95
CANTONESE CHICKEN OR PORK CHOW MEIN	\$13.95
SHRIMP WITH VEGETABLE	\$19.95
MOO GOO GAI PAN	\$11.50
CHICKEN WITH VEGETABLE	\$14.50
ROASTED PORK WITH VEGETABLE	\$14.50

FRIED RICE

PORK FRIED RICE	\$6.95	SPECIAL FRIED RICE	\$8.95
CHICKEN FRIED RICE	\$6.95	LOBSTER FRIED RICE	\$13.95
SHRIMP FRIED RICE	\$7.95	STEAMED RICE	\$2.50

ROASTED WHOLE DUCKLING	\$38.00
Chinese Style (24 Hour Advance Notice Required)	
PEKING DUCK	\$42.00
The Crispy Duck Skin and Skewered Meat are Served with Mandarin Pancakes and Traditional Accompaniments. (24 Hour Advance Notice Required)	
STEAMED WHOLE FRESH NASSAU GROUPER	MARKET PRICE
Chinese Style with Ginger & Scallops	

DESSERTS

FRESH FRUIT PLATTER SUPREME (FOR TWO)	\$10.00
PEACH OR PINEAPPLE MELBA	\$4.25
COCONUT SNOWBALL	\$4.25
ICE CREAM OR SHERBET	\$3.95
LYCHEE	\$4.50
SPECIAL DESSERT	\$4.50
Consisting of Assorted Fruits and Ice Cream (Per Person)	
APPLE PIE A LA MODE	\$4.95
ASSORTED PASTRIES	\$4.25

BEVERAGES

COFFEE	\$2.00
ICEO TEA	\$2.00
MILK	\$2.00
ESPRESSO	\$2.95
CAPPUCCINO	\$3.95

PORK

Served with White Rice
House Fried Rice - \$1.00 Extra • House Noodle - \$1.50 Extra

PK-1	Sweet and Sour Pork	8.50
PK-2	B.B.Q. Pork with Broccoli	8.50
PK-3	Kingdom Ribs	8.50
PK-4	Kingdom Pork Chops	8.50
PK-5	B.B.Q. Pork w/ Chinese Vegetables	8.50
PK-6	Salt and Pepper Pork Chops	8.50
PK-7	B.B.Q. Pork Chop Suey	8.50
PK-8	Pork Chops in Black Bean Sauce	8.50
PK-9	Honey Garlic Spareribs	8.50
PK-10	B.B.Q. Pork Egg Foo Young	8.50

NOODLES

N-1	Chicken Lo Mein	8.50
	<i>Sliced chicken breast stir-fried with assorted vegetables and soft noodles</i>	
N-2	Vegetables Lo Mein	7.50
N-3	Beef Lo Mein	8.50
N-4	B.B.Q. Pork Lo Mein	8.50
N-5	Shrimp Lo Mein	11.95
N-6	Double Dragon Lo Mein	11.95
N-7	Lobster Lo Mein	Market Price
N-8	Seafood Lo Mein	18.95
N-9	Chicken Pan Fried Noodles	9.95
	<i>Sliced chicken breast stir-fried with assorted vegetables on top of a bed of pan fried noodles</i>	
N-10	Shrimp Pan Fried Noodles	11.95
N-11	Double Dragon Pan Fried Noodles	11.95
N-12	Seafood Pan Fried Noodles	18.95
N-13	Chicken Chow Mein, Cantonese Style	9.95
N-14	Double Dragon Chow Mein, Cantonese Style	11.95
N-15	Seafood Chow Mein, Cantonese Style	18.95
	<i>Shrimp, scallops, lobster and conch, stir-fried with assorted vegetables on top of deep fried fine noodles</i>	
N-16	Singapore Style Rice Noodles	8.95
N-17	Beef Chow Fun	9.95
N-18	Beef Chow Fun w/ Black Bean Sauce	9.95

SPECIAL PLATES

Please Order By Number

C-1	Pepper Steak, Chicken or Pork Chop	6.25
C-2	Chicken, Beef or B.B.Q. Pork Chop Suey	6.25
C-3	Sweet & Sour Chicken or Pork	6.25
C-4	Satay Chicken or Beef	6.25
C-5	Mandarin Chicken or Beef	6.25
C-6	Honey Garlic Chicken or Ribs	6.25
C-7	Szechuan Chicken or Beef	6.25
C-8	Broccoli with Chicken or Beef	6.25

Pepper Steak can be substituted with Shrimp \$1.50 extra • Fish (Groupers) \$1.00 extra

Not For Delivery

VEGETABLES

Entrees Served with White Rice
House Fried Rice - \$1.00 • House Noodle - \$1.50 Extra

	Side	Entree
V-1	Stir Fried Broccoli	3.95 7.95
V-2	Stir Fried String Beans	3.95 7.95
V-3	Snow Peas & Mushrooms	3.95 7.95
V-4	Buddha's Delight	3.95 7.95
V-5	Mushroom Delight	3.95 7.95
V-6	Buddha with Vermicelli Noodles	8.95
V-7	Salt & Pepper Deep Fried Bean Curd	8.95
V-8	Kung Po Vegetables w/ Mixed Nuts	8.95
V-9	Mu shu Vegetables	8.95
	<i>Shredded vegetables w/cabbage & served w/ four crepes</i>	
V-10	Vegetables Chop Suey	7.95
V-11	Ma Po Bean Curd	8.95
V-12	Hong Shu Bean Curd	8.95
	<i>Deep Fried curd w/carrots, snow peas & black mushrooms</i>	

Can be served with or without pork

FRIED RICE

	Sm	Lg
R-1	Egg Fried Rice	2.50 4.50
R-2	B.B.Q. Pork Fried Rice	2.75 4.95
R-3	Chicken Fried Rice	3.25 5.50
R-4	Beef Fried Rice	3.25 5.50
R-5	Shrimp Fried Rice	3.50 5.75
R-6	Ham Fried Rice	3.25 5.50
R-7	Vegetable Fried Rice	3.00 5.25
R-8	Lobster Fried Rice	Market Price
R-9	Conch Fried Rice	3.25 5.50
R-10	Double Dragon Fried Rice	3.75 6.00
R-11	Yang Chow Fried Rice (White)	3.75 6.00

Double Dragon

Chinese Restaurant

TAKE OUT MENU

BRIDGE PLAZA

393-5718
394-2288

Cm. of Mackey & Bay Sts.

NIGHT DELIVERY AVAILABLE

\$20 Minimum, Limited Area

LUNCH (Mon-Fri.) 12 noon - 3 p.m.

DINNER (Sun-Thurs. & Holidays)

5 p.m. - 10 p.m.

FRI. & SAT. - 5 p.m. - 11 p.m.

DOWNTOWN

326-7268
326-7275

Charlotte St. North-Off Bay St.

Nassau, Bahamas

Mon, Tue, Fri & Sat

11:30am - 11:30pm

Wed & Thurs - 11:30am - 6:00pm

Sun - 11 a.m. - 3 p.m.

Holidays: Call

SOUPS

S-1	Wonton	2.25	S-8	Chinese Dumplings	6.25
S-2	Mushroom Egg Drop	2.25	S-9	Double Dragon Wonton	6.25
S-3	Hot & Sour	2.75	S-10	Double Dragon Yaka Mein	6.25
S-4	Chinese Chicken Noodle	2.75	S-11	Shrimp Yaka Mein	6.50
S-5	Seafood Soup with Tu-Fu	4.75	S-12	Double Dragon Rice Noodle	6.25
S-6	Velvet Corn & Chicken	2.95	S-13	Roast Duck w/Cantonese Noodle	7.50
S-7	Chopped Beef & Straw Mushroom	3.25			

APPETIZERS

A-1	Assorted Tibit Platter	11.95	A-12	Pan Fried Wontons	
	<i>2 Egg Rolls, Chicken Wings, 2 Shrimp Tempura, B.B.Q. Ribs, 2 Teriyaki Beef and Fried Wontons</i>			<i>in Oyster Sauce (8)</i>	<i>3.95</i>
A-2	Egg Roll (1)	1.50	A-13	Fried Wontons (12)	3.75
A-3	Spring Rolls (2)	3.50	A-14	Crab Rangoon (8)	5.95
A-4	Vegetable Spring Rolls (2)	3.25	A-15	Teriyaki Beef on a Stick (4)	5.50
A-5	Fried Chicken Wings (6)	5.25	A-16	Teriyaki Chicken on a Stick (4)	5.95
A-6	Honey Garlic Wings (6)	5.75	A-17	Shrimp Chips (Prawn Crackers)	3.75
A-7	B.B.Q. Ribs (6)	5.25	A-18	Escargots in Black Bean Sauce (8)	5.75
A-8	B.B.Q. Pork (6)	4.95	A-19	Sesame Noodles (Served Chilled)	4.25
A-9	Shrimp Tempura (5)	6.25	A-20	Sesame Noodles with Chicken (Served Chilled)	6.25
A-10	Coconut Shrimp (5)	6.50	A-21	Shredded Jelly Fish (Served Chilled)	6.95
A-11	Pan Fried or Steamed Dumpling (6)	5.50	A-22	Mini Octopus (Served Chilled)	6.95

*Hot & Spicy

CHEF'S SPECIALTIES

Served with White Rice
House Fried Rice - \$1.00 • House Noodle - \$1.50 Extra

* CS-1	Shrimp and Scallops	13.95	CS-16	Orange Chicken	8.95
	Snow peas, sweet peppers, waterchestnuts, baby corn & mushroom stir fried in a spicy garlic sauce.			Large Slices of chicken breast lightly battered, tossed in an orange (Chin-Pei) sauce	
CS-2	Double Dragon Wor-Bar	15.95	CS-17	Mu Shu Pork or Chicken	8.95
	Shrimp, Scallops, Chicken, B.B.Q. Pork and lobster with assorted Chinese vegetables served on a hot plate over puffed rice.			Shredded cabbage egg, bamboo shoots, mushrooms & scallions, served with four crepes.	
CS-3	Seafood Wor-Bar	18.95	* CS-18	Eggplant with Chicken or Pork	8.95
	Shrimp, scallops, lobster, fish and conch with assorted Chinese vegetables served on a hot plate over puffed rice.			Eggplant with chicken or pork in a hot spicy garlic sauce.	
CS-4	Dragon and Phoenix	15.95	* CS-19	Hunan Beef	9.25
	Lobster and chicken stir fried with vegetables.			Beef with baby corn, broccoli and waterchestnuts in our chef's special hot sauce.	
CS-5	Sweet and Sour Shrimp	11.95	CS-20	Double Dragon Steak	15.95
CS-6	Shrimp Szechuan	11.95		Extra thick sirloin broiled and served on a bed of stir fried vegetables.	
	Shrimp in a sweet spicy rice wine sauce.		CS-21	Steak Kew	11.95
CS-7	Lobster Cantonese	Market Price		Large chunks of sirloin steak, stir fried with Chinese vegetables.	
	Bahamian lobster meat cooked in Cantonese or black bean sauce.		CS-22	Mandarin Shrimp	11.95
* CS-8	Lobster Szechuan	Market Price		Shrimp with sweet pepper, onions, scallions and ginger in a semi-sweet Mandarin sauce.	
* CS-9	Green Mussel in Black Bean Sauce	9.95	CS-23	Mongolian Beef	9.25
CS-10	Almond Duck	11.95	* CS-24	Escargots in Black Bean Sauce	9.95
	Breaded duck served on a bed of bean sprouts and snow peas. Topped with gravy and chopped almond		* CS-25	Ginger Scallops in XO Sauce	12.95
CS-11	Roast Duck Cantonese	11.95	CS-26	Lemon Fish	9.95
	Boneless roast duck on a bed of Chinese vegetables.			Breaded grouper topped with lemon orange sauce.	
CS-12	Honey Garlic Chicken	8.95	* CS-27	Chicken Szechuan Style	8.95
	Breaded chicken fried to golden brown and tossed in our famous honey garlic sauce.			Sliced chicken with shredded green pepper, carrot, celery, bamboo shoots, green onions & mushrooms in a sweet rice wine sauce.	
* CS-13	General Tao's Chicken	8.95	CS-28	Cantonese Beef	9.25
	Breaded chicken fried to golden brown and tossed in an exotic spicy Hunan sauce.			Slices of beef with onions in a sweet Cantonese sauce.	
* CS-14	Chicken Cashew	8.95	CS-29	Shrimp with Honey Walnuts	13.95
	Chicken with bamboo shoots, bok choy and peppers in our chef's special hot sauce.			Shrimp with honey walnuts in sweet, cream dressing.	
CS-15	Kung Po Chicken	8.95	* CS-30	Sizzling Veal Chops	15.95
	Chunks of chicken, bamboo shoots, straw mushrooms, waterchestnuts, sweet peppers, bok choy, baby corn and peanuts stir fried in a spicy hot sauce.			Veal chops cut up in a black pepper sauce, served on a hot plate.	
			* CS-31	Salt & Pepper Mini Octopus	9.95

*Hot & Spicy
All orders cooked to order when possible.

SEAFOOD

Served with White Rice
House Fried Rice - \$1.00 Extra • House Noodle - \$1.50 Extra

SF-1	Shrimp with Broccoli	11.95
SF-2	Shrimp with Lobster Sauce	11.95
SF-3	Shrimp with Black Bean Sauce	11.95
* SF-4	Shrimp with Black Bean Sauce	11.95
	Shanghai Style	
* SF-5	Kung Po Shrimp	11.95
* SF-6	Shrimp Curry	11.95
SF-7	Shrimp with Chinese Vegetables	11.95
* SF-8	Shrimp in Garlic Sauce	11.95
	Shrimp stir fried with sweet peppers, snow peas, waterchestnuts, mushrooms in a spicy garlic sauce.	
* SF-9	Salt & Pepper Shrimp	13.95
	Large shrimp in shell fried crispy and tossed in salt and pepper.	
SF-10	Shrimp Egg Foo Young	10.95
SF-11	Shrimp Kew	11.95
SF-12	Shrimp Chop Suey	11.95
* SF-13	Shrimp with Cashew Nuts	11.95
* SF-14	Ginger Shrimp in XO Sauce	11.95
* SF-15	Lobster Curry	Market Price
* SF-16	Ginger Lobster in XO Sauce	Market Price
	Lobster with ginger & scallions in XO sauce.	
SF-17	Lobster with Chinese Vegetables	Market Price
SF-18	Heavenly Fish Fillets	9.95
	Grouper with assorted vegetables.	
* SF-19	Fish Szechuan Style	9.95
SF-20	Sweet and Sour Fish	9.95
SF-21	Steamed Whole Fish with Ginger and Scallions	Market Price
* SF-22	Fish Curry	9.95
* SF-23	Scallops in Garlic Sauce	12.95
	Szechuan Style	
SF-24	Scallops with Broccoli	12.95
* SF-25	Scallops with Black Pepper Sauce ..	12.95
* SF-26	Conch & Scallops in Garlic Sauce ..	12.95
* SF-27	Conch Curry	8.95
* SF-28	Conch in Black Bean Sauce	9.95
* SF-29	Ginger Conch in XO Sauce	9.95
SF-30	Sweet and Sour Conch	9.95
* SF-31	Squid in Black Bean Sauce	9.95
* SF-32	Salt and Pepper Squid	9.95
* SF-33	Satay Squid	9.95
SF-34	Conch & Squid Stir Fried	9.95
* SF-35	Ginger Mini Octopus in XO Sauce ...	9.95

POVLTRY

Served with White Rice
House Fried Rice - \$1.00 Extra • House Noodle - \$1.50 Extra

P-1	Chicken with Chinese Vegetables	8.95
* P-2	Satay Chicken	8.95
P-3	Moo Goo Gai Pan	8.95
* P-4	Chicken with Black Bean Sauce	8.95
P-5	Lemon Chicken	8.95
P-6	Almond Chicken	8.95
	Breaded chicken served on a bed of snow peas and bean sprouts topped with brown gravy and chopped almonds.	
P-7	Chicken Almond Ding	8.95
	Chicken stir fried with diced vegetables and almonds.	
* P-8	Chicken with Black Pepper Sauce	8.95
P-9	Sesame Chicken	8.95
P-10	Mandarin Chicken	8.95
P-11	Chicken Chop Suey	8.95
P-12	Chicken Egg Foo Young	8.95
P-13	Chicken with Black Mushrooms	8.95
P-14	Chicken with Broccoli	8.95
* P-15	Chicken Curry	8.95
P-16	Sweet and Sour Chicken	8.95
P-17	Chicken Kew with Honey Walnuts ...	8.95

BEEF

Served with White Rice
House Fried Rice - \$1.00 • House Noodle - \$1.50 Extra

B-1	Green Pepper Steak	8.95
B-2	Beef with Broccoli	8.95
* B-3	Beef Curry	8.95
* B-4	Satay Beef	9.25
B-5	Orange Beef	9.25
* B-6	Beef Szechuan Style	9.25
B-7	Sesame Beef	9.25
B-8	Beef w/ Snow Peas & Mushrooms	9.25
B-9	Beef with Oyster Sauce	9.25
* B-10	Kung Po Beef	9.25
B-11	Mandarin Beef	9.25
B-12	Beef with Chinese Vegetables	9.25
B-13	Beef Chop Suey	8.95

* Hot & Spicy



Bouley Bakery



Bouley Bakery

HAPPY 40TH ANNIVERSARY
TO
JOAN & LOU
NOVEMBER 13 1998

WINES

- 1997 DOMAINE DE L'ENGARRAN SALVIGNON BLANC PAYS D'OC
1997 EGON MULLER RIESLING KABINETT GERMANY
1997 CHATEAU LA NERTHE CHATEAUNEUF DU PAPE FRANCE
1992 XAVIARS CELLARS SILENIUS NAPA VALLEY CALIFORNIA

MENU

PHYLLO CRUSTED SHRIMP WITH MARYLAND CRAB MEAT IN AN OCEAN HERBAL BROTH
OR
HARICOTS VERTS SALAD WITH PISTACHIO OIL, MUSTARD AND BABY GREENS

JAPANESE YELLOWTAIL WITH GLAZED SCALLIONS AND GINGER AROMATIC SAUCE

CHATHAM MONKFISH WITH ROASTED FALL SQUASH SAUCE

RACK OF LAMB WITH A WALNUT FENNEL CRUST, FLAT LEAF SPINACH AND GLAZED CIPOLLINI ONIONS
OR
ROASTED BREAST OF DUCK WITH BABY BOK CHOY, GLAZED TURNIPS AND PORT WINE SAUCE

CHILLED MELON SOUP WITH PINEAPPLE, GREEN APPLE AND PASSION FRUIT SORBETS

WARM CHOCOLATE BRIOCHE WITH MAPLE & PRUNE ARMAGNAC ICE CREAMS AND CHOCOLATE SORBET
OR
GRAND MARNER SOUFFLE WITH TAHITIAN VANILLA SAUCE